

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

X660

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24. Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the narrative portion of this report.

| | | | | portion of this report, | _ | | |
|--|---|----------------------|---------------------------------------|--|--|--|--|
| Establishn | | | 1 . | Telephone Number | Date of Inspection PERMIT # (mm/dd/yr) | | |
| Fatablishe | 3 | elicias de | t, city, state, zip code) | | 1 · · · · · · | | |
| Establishn | nent Addre | ss (number and stree | t, city, state, zip code) | 1 | 6/23/20 | | |
| Owner | Spring | 3+. No | - Albery, 12 47150 | 502 414 8133 | | | |
| 12 | Land | | | Purpose: | Follow-up Release Date | | |
| Owner's A | ddress | | | 1. Routine | YES 10 days | | |
| | | | | 2. Follow-up | Summary of Violations: | | |
| Person in C | Charge | | | 3. Complaint | C Q NC Q R Q | | |
| Christian Landin | | | | 4. Pre-Operational | CA NCA BA | | |
| Responsible Person's E-mail | | | | 5. Temporary | Menu Type (See back of page) | | |
| landin | <u>1 . ch</u> | ristim @gm | <u>il. c.m</u> | 6. HACCP | 1 | | |
| landin. Christian @ gmil. com Certified Food Manager | | | | Other (list) | 1_2_3 4 X 5 | | |
| Israe | 1 4 | adin - Must | provide valid copy | walkthrough # 2 | | | |
| • CRITICAI | • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" | | | | | | |
| • VIOLATIO | ON(S) REPE | ATED FROM PREVIO | US INSPECTIONS ARE DENOTEI | O IN THE "SUMMARY OF VIOLATIONS" AN | ID IN THE NARRATIVE BELOW AS "R" | | |
| Section# | C/NC | R | Na | rrative | To Be Corrected By | | |
| | | Dierre | and a solution | nut in dual phases: | To be corrected by | | |
| | | 273007750 | charled establish | w in our phases. | | | |
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| | | 71 2 | Proporing diving co | and to recious patros with | but bor | | |
| | | Thase 2- | -p-wing bor in F | ant of establishment profile | | | |
| · | | | which would include me | uning corpel, willing, and adding | sink) | | |
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| | | MUST C. | WART FUND for 3 | ne-op inspector prior to | - م | | |
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| Chris | 1 | | _ | Inspected by (name and title pri | inted): | | |
| Received by | (signature) | A. Longli | | | igram (FS) | | |
| 110 | (Jighan). | 1 5 | | Inspected by (signature): | ' , / | | |
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| CCT | | | ce; | | cc: | | |
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MENU TYPE

| 1 | Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods. |
|---|--|
| 2 | Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods. |
| 3 | Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments. |
| 4 | Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible. |
| 5 | Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life. |